

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO 2098 (2009) (English): Cottage Cheese (Draft Standard)



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هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع : نهائي

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جبنة كوتج
Cottage cheese

Prepared by :
Gulf technical committee for standards of food and agriculture products

This document is a draft Gulf standard circulated for comments, it is therefore, subject to change, and may not be referred to it as a Gulf standard, until approved by the board of directors

ICS : 67.100

FORWARD

The Gulf Standardization Organization for GCC (GSO) is a regional organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards / Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC NO.5 "Gulf technical committee for standards of food and agriculture products " has prepared " Cottage cheese " the draft standard has been prepared by the state of Qatar. The draft standard has been prepared based on relevant ADMO, International and national foreign standards and references.

This standard has been approved as Gulf standard without any technical modifications by GSO Board of Direction in its meeting No.../....held on / / / H, / / G

Cottage cheese

1. Scope :

This Gulf Standard applies to cottage cheese intended for direct human consumption or for further processing in conformity with the description in this Standard.

2. Complementary standards :

- 2.1 GSO (9) " Labelling of prepackaged foodstuffs ".
- 2.2 GSO (21) " Hygienic regulations for food plants and their personal".
- 2.3 GSO (150) " Expiration periods at food products ".
- 2.4 GSO (171) " Methods for the chemical analysis of cheese ".
- 2.5 GSO (179) " Methods of microbiological examination of cheese".
- 2.6 GSO (323) " General requirement for transportation and storage of chilled and frozen food ".
- 2.7 GSO (570) " Methods for the physical and chemical analysis of milk ".
- 2.8 GSO (839) " Food packages – Part 1 : General requirements ".
- 2.9 GSO (988) " Limits of radioactivity levels permitted in foodstuffs – Part 1 ".
- 2.10 GSO (1016) " Microbiological criteria for foodstuffs – Part 1 ".
- 2.11 GSO / CAC/MRL 2 " Maximum Residue Limits for Veterinary Drugs in Food ".
- 2.12 GSO " Cheese ".
- 2.13 GSO " Group standard for unripened cheese including fresh cheese".

3. Definitions :

Cottage cheese :
Cottage cheese is a soft, rindless, unripened cheese ready for consumption, conformity with to the Gulf standards mentioned in item (2.12) and (2.13).

4. Requirements :

The following requirements shall be met in the product :

- 4.1 It shall be produced according to the hygienic standards and regulations mentioned in the Gulf standards given in item (2.2).

4.2 it should be made from cows' milk or buffaloes' milk, or their mixtures, and products obtained from these milks, provided that it must be comply with Gulf standard concerned to each.

4.3 The following ingredients are permitted to be used in the production :

4.3.1 Starter cultures of harmless lactic acid and/ or flavour producing bacteria and cultures of other harmless micro-organisms

4.3.2 Rennet or other safe and suitable coagulating enzymes

4.3.3 Gelatin and starches: These substances can be used in the same function as stabilizers, provided they are added only in amounts functionally necessary as governed by Good Manufacturing Practice taking into account any use of the stabilizers/thickeners listed in table below;

4.3.4 Sodium chloride and potassium chloride as a salt substitute;

4.3.5 Potable water;

4.3.6 Safe and suitable processing aids;

4.4 The body has a near white colour and a granular texture consisting of discrete individual soft curd granules of relatively uniform size, from approximately 3–12 mm depending on whether small or large type of curd is desired, and possibly covered with a creamy mixture..

4.5 The product shall be free from big products and its derivatives.

4.6 The radiation limits for the product shall be as given in the Gulf standard mentioned in (2.9) .

4.7 The microbiological limits for the product shall be as given in the Gulf standard mentioned in (2.10).

4.8 The Maximum Residue Limits for Veterinary Drugs in the product shall be as given in the Gulf standard mentioned in (2.11) .

4.9 The composition of the product must be comply with table (1)

Table (1)
Composition of Cottage cheese

Milk constituent	Minimum content (m/m)	Maximum content (m/m)	Reference level (m/m)
Milkfat	0 %	Not restricted	4 % to 5 %
Fat free dry matter	18%	Restricted by the MFFB	

4.10 Food additives :

Those food additives listed in table (2) used and only within the functions and limits

specified

Table (2)
Food additive that are permitted to use

Additive functional class	Justified use	
	Cheese mass ²	Surfaces / rind treatment
Colours	-	-
Bleaching agents	-	-
Acids	X	-
Acidity regulators	X	-
Stabilizers	X ¹	-
Thickeners	-	-
Emulsifiers	-	-
Antioxidants	-	-
Preservatives	X	-
Foming agents	-	-
Anti-caking agents	-	-

1 Stabilizers including modified starches may be used in compliance with the definition of milk products and only to the extent they are functionally necessary, taking into account any use of gelatine and starches as provided for in section 3.2.

2 Cheese mass includes creaming mixture.

X The use of additives belonging to the class is technologically justified.

– The use of additives belonging to the class is not technologically justified.

INS No.	Name of additive	Maximum level
Preservatives		
000	Sorbic acid	1000 mg/kg singly or in combination as sorbic acid
002	Sodium sorbate	
000	Potassium sorbate	
002	Calcium sorbate	
024	Nisin	12.5 mg / kg
080	Propionic acid	Limited by GMB
082	Sodium propionate	
080	Calcium propionate	

082	Potass' 7' 1 propionate	
Acidity regulators		
170 (i)	Calcium carbonate	Limited by GMB
261(i)	Potassium acetate	
062) ii)	Potassium diacetate	
060)i(Sodium acetate	
062	Calcium acetate	
203	Sodium lactate	
206	Potassium lactate	
203	Calcium lactate	
230)i(Sodium hydrogen malate	
230)ii(SOdiUr-r	
232)i(Potass,.!'n hydrogen malate	
232)ii(Potassium malate	
352 (ii)	Calcium malate	
500 (i)	Sodium carbonate	
500 (ii)	Sodium hydrogen carbonate	
500(iii)	Sodium sesquicarbonate	
501 (i)	Potassium carbonate	
501 (ii)	Potassium hydrogen carbonate	
504 (i)	Magne, ;m carbonate	
504 (ii)	Magnesium hydrogen carbonate	
575	Glucono-deltaac\one	
333	Potassium gluconate	
338	Calcium gluconate	
Acids		
260	Acetic acid	Limited by GMB
270	Lactic acid (L-, D- and DL-)	
296	Malic acid (DL-)	
330	Citric acid	
338	Orthophosphoric acid	880 mg / kg as phosphorus

507	HYdrochloric acid	Limited by GMB
Stabilizers		
331 (i)	Sodium dihydrogen citrate	Limited by GMB
332 (i)	Potassium dihydrogen citrate	
333	Calcium citrates	
339 (i)	Monosodium orthophosphate	1 300 mg/kg, singly or in combination, expressed as phosphorus
339 (ii)	Disodium orthophosphate	
339 (iii)	Trisodium orthophosphate	
340 (i)	Monopotassium orthophosphate	
340 (ii)	Dipotassium orthophosphate	
341 (i)	Tripotassium orthophosphate	
341 (ii)	Monocalcium orthophosphate	
341 (iii)	Dicalcium orthophosphate	
342 (i)	Tricalcium orthophosphate	
342 (ii)	Monoammonium orthophosphate	
342 (iii)	Diammonium orthophosphate	
343 (ii)	Dimagnesium orthophosphate	
343(iii)	Trimagnesium orthophosphate	
450 (i)	Disodium diphosphate	1 300 mg/kg, singly or in combination, expressed as phosphorus
450 (iii)	Tetrasodium diphosphate	
450 (v)	Tetrapotassium diphosphate	
450(vi)	Dicalcium diphosphate	
451 (i)	Pentasodium triphosphate	
451 (ii)	Pentapotassium triphosphate	
452 (i)	Sodium polyphosphate	
452 (ii)	Potassium polyphosphate	
452 (iv)	Calcium polyphosphate	
452(v)	Ammonium polyphosphate	
400	Alginic acid	Limited by GMB
402	Sodium alginate	

400	Potassium alginate	
402	Ammonium alginate	Limited by GMB
404	Calcium alginate	
403	Propylene glycol alginate	
406	Agar	
403	Carrageenan and its Na, K, NH" Ca and Mg salts includes Furcelleran	Limited by GMB
407 a	Processed Euchema seaweed PES	
420	Carob bean gum	
420	Guar gum	
422	Tragacanth gum	
423	Xanthan gum	
426	Karaya gum	
423	Tara gum	
440	Pectins	
466	Sodium carboxymethyl cellulose	
Stabilizers (modified starches)		
2400	Dextrins, roasted starch	Limited by GMB
2402	Acid-treated starch	
2400	Alkaline-treated starch	
2402	Bleached starch	
2404	Oxidized starch	
2403	Starches, enzyme-treated	
2420	Monostarch phosphate	
2420	Distarch phosphate	
2422	Phosphated distarch phosphate	
2424	Acetylated distarch phosphate	
2400	Starch acetate	
2400	Acetylated distarch adipate	
2440	Hydroxypropyl starch	

2440	Hydroxypropyl distarch phosphate	
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5. Sampling :

Samples shall be taken according to the Gulf standard mentioned in (2.7).

6. Methods of the test

Methods of the test shall be according to the Gulf standards mentioned in (2.4) and (2.5).

7. Packaging, translation and storage :

7.1 The product shall be packaged in suitable hygienic tightly closed containers to protect it from contamination and spoilage accordance with the Gulf standard mentioned in (2.8).

7.2 The product must be translation and storage accordance with the Gulf standard mentioned in (2.6).

8. Labelling :

Without prejudice to what is stated in the Gulf standards mentioned in (2.1) and (2.3), the following information shall be labelled on the product in packages or in bulks :

8.1 Name of the product (Cottage cheese).

8.2 Country of origin.

8.3 Declaration of milkfat content (as a percentage of fat in dry matter or a percentage by mass).

8.4 Bulk package : All previous information must be declare and storage conditions.